



BRUNCH MENU

BRUNCH FARE 10AM-3PM

- your choice of fare + bottomless mimosas (2-hour dining period) **39**
- a la carte fare **17**

BASIC BREAKFAST

two eggs any style, sausage or bacon, potatoes

CORNED BEEF HASH

caramelized onions, baby spinach, corned beef, tater tots, two poached eggs

BAKED EGGS

spicy tomato sauce, spinach, polenta

EGGS BENEDICT

canadian bacon, avocado, tomato, poached eggs, hollandaise

MONTE CRISTO

black forest ham, smoked turkey, swiss cheese, dijon mustard, egg batter, powdered sugar, strawberry jam

FRIED CHICKEN SANDWICH

karaage style chicken, savoy cabbage, red onion, cilantro, serrano, lime, aioli, brioche bun, fries

BACKYARD BURGER

1/2 lb ground beef, lettuce, tomato, red onion, pickle, aioli, brioche bun, fries (cheese +1, bacon +2)

MARGHERITA PIZZA

tomato, basil, fior di latte

SALSICCIA PIZZA

fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata

GRILLED CHICKEN COBB

chopped chicken, bacon, tomato, egg, blue cheese, avocado, red wine vinaigrette

TUNA NIÇOISE

seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette

*WE REPECTFULLY DECLINE MODIFICATIONS ON BRUNCH FARE

ADD-ONS

- GRANOLA BOWL **9**
- BACON **7**
- SAUSAGE **7**
- TWO EGGS (CAGE FREE, ORGANIC) **5**
- TRUFFLE FRIES **9**
- SPICY ALMONDS **6**
- BRUSSELS SPROUTS **8**

LIBATIONS

CHAMPAGNE COCKTAILS	12
MIMOSA fresh orange juice	PALOMA fresh grapefruit juice
ELDERFLOWER elderflower syrup	BELLINI peach nectar
BLOODY MARY	14
tito's vodka, housemade bloody mary	
SONOMA SCREWDRIVER	12
fresh orange juice, peach, tito's vodka	
MICHELADA	10
clamato, sriracha, dos xx	
SONOMA COFFEE	12
baileys, kahlua, house joe	
SOUTH OF THE BORDER	12
patron xo, frangelico, espresso	
CITRUS TODDIE	9
maker's mark, honey, grand marnier, lemon	

MID-DAY FARE 3PM-5PM

SOUP OF THE DAY	9
OLIVES & SOURDOUGH	8
herbs, olive oil, Clarke St. fresh bread	
BURATTA	13
olives, chili, preserved lemon, crostini	
FRIED BRUSSELS SPROUTS	10
lemon, grana padano	
CAESAR	13
little gem lettuce, grana padano, croutons	
CHOPPED BABY KALE	13
coriander giardiniera, toasted hazelnuts, vinaigrette royale, lemon zest	
GRILLED CHICKEN COBB	17
chopped chicken, bacon, tomato, egg, bleu cheese, avocado, red wine vinaigrette	
TUNA NIÇOISE	16
seared ahi tuna, haricots verts, red onion, fingerling potato, niçoise olives, egg, preserved meyer lemon vinaigrette	
MARGHERITA PIZZA	17
tomato, basil, fior di latte	
FUNGHI PIZZA	18
butter braised leeks, roasted wild mushrooms, grana padano, chives, truffle oil	
SALSICCIA PIZZA	19
fennel sausage, capers, red onion, smoked tomato, fior di latte, gremolata	
BACKYARD BURGER	18
1/2 lb ground beef, lettuce, tomato, red onion, pickle, brioche bun, fries (cheese +1, bacon +2)	

Please let us know of any dietary restrictions or food allergies. Consuming raw or uncooked meats, poultry, seafood, shellfish, & eggs may increase your risk of food borne illness.
 An 18% gratuity will be added to all parties of 6 or more.
 A 4% surcharge will be added to all food & beverage sales. 100% of this surcharge is used to support employee living wages & paid-sick leave benefits.